Buttermilk scones

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制备过程	45 分钟
烘烤的时间：烘烤时间取决于机器	18 分钟
份	8
电器	Combair SE 自 2015 年

Preparation

500 g plain flour

100 g sugar

1 tsp salt

20 g baking powder

2 knife tip of vanilla essence

200 g butter

300 ml buttermilk

将发酵桶预加热 顶部加热/底部加热 到 **200 °C**

Combine the flour, sugar, salt, baking powder and vanilla essence in a bowl. Cut the butter into small pieces, add to the bowl and mix until the mixture resembles breadcrumbs. Add the buttermilk and quickly work the mixture into a soft dough.

Sprinkle the work surface with a little flour. Flatten the dough to a thickness of about 2 cm. Cut out rounds with a 6 cm cutter. Place the scones on a lined tray and put it into the preheated cooking space. Bake.

放入食物

在 顶部加热/底部加热 期间为 **200 18** 分钟°C

Serve the scones with clotted cream and jam

配件

Baking tray

附加信息

创建时间	11.12.2019